

## CAFFE E TE

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**CAPPUCCINO 4**

**AMERICANO 3**

**ESPRESSO 2.5**

**LATTE 4.5**

**PLUCK LOOSE LEAF TEA 4**

*ingredients from Ethical Tea Partnership sources, local growers,  
artisan producers, and blended in small batches.*

*Orange Pekoe of York, Classic Earl Grey, Chamomile,  
Harvest Mint, Lemon Ginger*

## DOLCI

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**CHOCOLATE BUDINO 12**

*berry compote, salted maple crema, lady finger ☞*

**CASSATA 12**

*pine nut, pistachio & stone fruit meringue buttercream,  
sea buckthorn glaze, torched meringue ☞*

**ZEPPOLE DEL GIORNO 12**

*please ask your server*

**POLENTA CAKE 10**

*with citrus, amaretto compote ☞*

**AFFOGATO 10**

*hazelnut gelato, espresso, crumbled hazelnut, lady fingers ☞*

**FORMAGGIO 12**

*Italian cheese with citrus peel marmalade*

**SORBET 8**

*ask your server*

**GELATO 8**

*ask your server*

☞ *contains nuts*

## **AMARO FLIGHTS** *Choose any three for \$18 (½ oz each)*

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**FERNET-BRANCA, MILANO** • *Made from an assortment of 40 herbs, roots & spices including chamomile, quinine, myrrh, and saffron.*

**MONTENEGRO, EMILIA ROMAGNA** • *First produced by Stanislao Cobianchi in the late 19th century from a blend of over 40 herbs.*

**AVERNA, SICILY** • *Rich, coffee brown colour with aromas & flavours of herbs, spices, citrus & orange rind. Sweet with a gently bitter edge.*

**LUCANO, UMBRIA** • *Deep mahogany with herbal aromas, caramel & nutty notes. Medium sweet flavours with a bite of bitter herbs.*

**VECCHIO AMARO DEL CAPO, CALABRIA** • *Intense, earthy notes of fresh herb, backed by a strong minerality & hint of cola nut.*

**NONINO QUINTESSENTIA, FRIULI** • *Light reddish brown, less sweet, less bitter & lighter in texture than other amari. Oak-aged for five years.*

**CYNAR** • *Artichoke-based bittersweet liqueur known for its versatility & distinctive flavour, enriched by an infusion of 13 herbs and plants.*

**POLI VACA MORA AMARO, VENETO** • *Amber colour. Intense, herbal nose. Medium bodied with a minty-clove-tinged finish.*

**BIGALLET CHINA CHINA, LOIRE** • *Made from a blend of orange peels macerated in alcohol & redistilled in alembic stills with a variety of plants & spices.*

## **PORT** *2oz*

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### **GRAHAM'S 20 YEAR OLD TAWNY PORT, DOURO 14**

*Amber colour; aromas of walnuts, butterscotch, raisins and cloves; sweet, full bodied with flavours of dried fruit, nuts, butterscotch and chocolate.*

## **DESSERT WINE** *3oz*

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### **MICHELE CHIARLO NIVOLE MOSCATO D'ASTI 2017 12**

*Pale straw yellow colour; aromas of floral, peach and apricot; sweet, light bodied with a pleasant fine bubble and a fresh finish.*

## **GRAPPA** *1oz*

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### **GRAPPA SARPA DI POLI 10**

### **MARZADRO LE DIC'OTTO LUNE GRAPPA STRAVECCHIA 12**

### **MERLOT DI NONINO MONOVITIGNO GRAPPA 14**

### **NONINO ÛE MONOVITIGNO FRAGOLINO GRAPPA 15**